INTRODUCTION

BEFORE USING THE COOKER

1. Take the protective cardboard and all the accessories out of the oven.
2. Clean the hob.
3. Heat the oven at the maximum temperature for about two hours to eliminate odours and fumes from the protective grease.

FOR DAILY USE

Glass ceramic hob

1. Turn the control knob to the required setting.
2. To switch off, turn the knob back to "0".

Oven

1. Put the food in the oven.
2. Select the required cooking function.
3. Select the temperature.

For best use of this cooker read the instructions for use carefully.

GB

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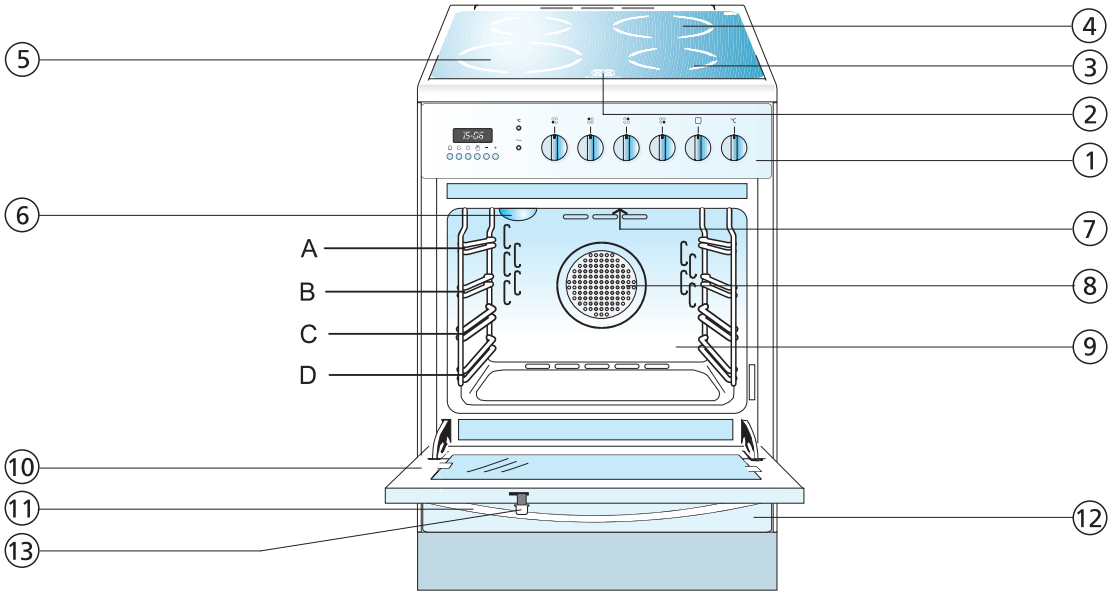
THE COOKER AND ITS ACCESSORIES



1. Control panel
2. Residual heat indicators
3. Triple-circuit heating area ø 145 - 1200 W
4. Single-circuit heating area ø 180 - 1800 W
5. Single-circuit heating area ø 210 - 2100 W
6. Oven light
7. Grill – heating element (self-cleaning)
8. Fat filter (accessory)
9. Catalytic back and side walls
10. Oven door
11. Oven door handle
12. Warming drawer (can be pulled out)
13. Child lock safety device

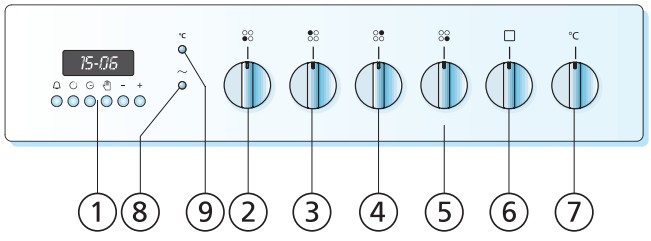
A, B, C, D:

Levels for baking trays, grid or drip pan (see cooking time tables).

Standard accessories:

2 baking trays (enamelled)
1 drip pan (enamelled)
1 grid for grilling, roasting or baking
1 fat filter
4 adjustable feet

CONTROL PANEL



1. Electronic clock
2. Radiant zone control knob front left
3. Radiant zone control knob back left
4. Radiant zone control knob back right
5. Radiant zone control knob front right
6. Oven function control knob
7. Oven thermostat control knob
8. Yellow ON indicator light
9. Red indicator light for oven thermostat

BEFORE USING THE COOKER

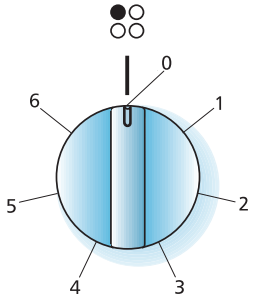
1. The packaging material (plastic film, expanded polystyrene, etc.) is potentially dangerous and must be kept out of the reach of children.
2. The packaging material can be recycled, as confirmed by the symbol ♺.
3. Make sure the cooker has not been damaged during transport and that the oven door closes correctly.
4. Installation and electrical connection of the appliance must be entrusted to skilled personnel in accordance with the instructions supplied by the manufacturer and in compliance with established safety standards.
5. Remove packaging residues from inside and outside the cooker. Remove the accessories. Keep cardboard and plastic protective packages in a safe place for future use, or dispose of them properly.
6. **Glass ceramic hob**
   - Clean thoroughly with a clean, damp cloth and a drop of washing-up liquid. Rinse well with clean water and dry with a clean cloth.
7. **Oven**
   - Heat the empty and closed oven at the maximum temperature for around two hours to eliminate the odour and fumes from the protective greases. Make sure that the kitchen is well ventilated and do not remain in the room during this process.
   - Clean the oven and accessories with hot water and washing-up liquid.

GENERAL PRECAUTIONS AND RECOMMENDATIONS

- During and after use of the oven, certain components and parts will become very hot (e.g. the oven door inspection window). Do not touch these parts.
- Keep children well away from the cooker while it is in use.
- Fire risk! Do not store flammable material in the oven or in the warming drawer: it could catch fire when the appliance is in use.
- Make sure that electrical cables connecting other kitchen appliances near the cooker cannot come into contact with the hot radiant zones or be trapped by the oven door.
- Never line the oven with aluminium foil. Do not place baking trays or the drip tray on the floor of the oven.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob. If the hob is cracked or otherwise damaged by falling objects etc., disconnect the electrical power cable and call the Customer Service.
- Do not scratch the hob with sharp objects. Do not use the hob as a work surface.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- The various cooker components are recyclable. Dispose of them in accordance with local regulations. If the cooker is to be scrapped, cut off the power cable.

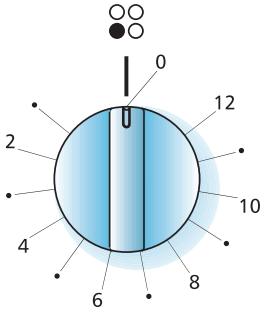
USING THE GLASS CERAMIC HOB

Note:
The yellow indicator light remains on when the hob is switched on.



RADIANT ZONE WITH ONE CIRCUIT

- Turn the control knob to the temperature required.
- The temperature can be set from "1" (minimum cooking temperature) and "12" (maximum cooking temperature at the beginning of cooking or for browning).
- To turn the radiant zone off, turn the control knob back to "0".



RADIANT ZONE WITH THREE CIRCUITS

- Turn the control knob to the temperature required.
- The temperature can be set from "1" (minimum cooking temperature) and "6" (maximum cooking temperature at the beginning of cooking or for browning).
- To turn the radiant zone off, turn the control knob back to "0".

Temperature setting depending on cooking process

Type of use	Radiant zone 3 circuits	Radiant zone 1 circuit
Boiling large quantities of water; pasta	6	12
Chips; heating food, cooking stews	5-6	11-12
Browning potato fritters, breaded meat, Cordon Bleu, meat fillet	5	11
Frying chops and veal chops, preparing omelettes or meat balls	4-5	10-11
Cooking delicate meats, sausages, liver, egg and eclairs	4	10
Large quantities of food and soups	3-4	9
Boiling potatoes and cooking light soups	3	7-8
Boiling vegetables and gently cooking foods	2-3	5-6
Rice pudding	2-3	3-4
Rice and milk based foods, boiling small quantities of potatoes and vegetables and warming pre-cooked food	2	2-3
Preparing omelette, scrambled egg or hollandaise sauce, melting butter, chocolate or gelatine	1-2	1-2
Using residual heat, switched off	0	0

USING THE GLASS CERAMIC HOB

RESIDUAL HEAT INDICATOR

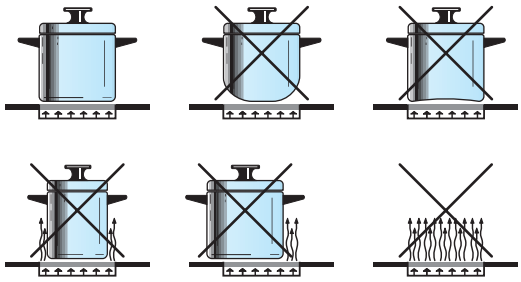
The indicator stays on as long as the radiant zone temperature exceeds 60°C (even after the radiant zone has been switched off or after power has been restored following a power cut).Warning! Do not touch the glass ceramic surface when the residual heat indicator is on!

TIPS FOR ENERGY SAVING

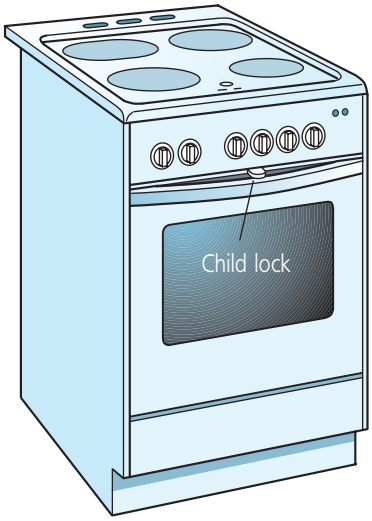
To save energy, use the residual heat. For all boiling or frying the radiant zones can be switched to "**0**" 5-10 minutes before the end of cooking.

TIPS FOR THE USE OF PANS

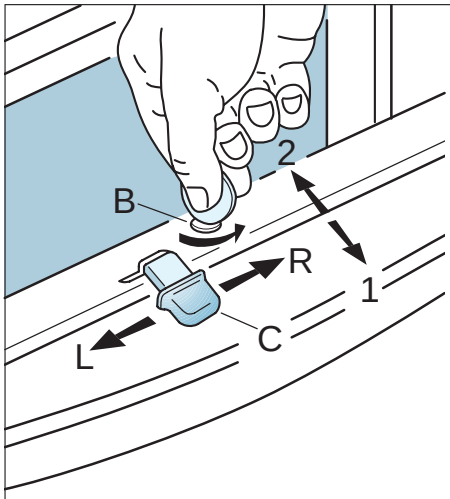
- Use special pans for electric cookers with especially thick flat and solid bottoms (pans with the test mark for glass ceramic hob are available from specialist shops).
- The pan diameter should be the same as that of the radiant zones or slightly larger.
- Do not use pans with damaged or rough bottoms (cast iron pans). The hob surface could be scratched or the decoration damaged by scraping. Do not slide pans across the hob.
- To save energy, always use lids.
- Pans with aluminium bottoms may leave silver streaks or spots on the surface.
- Pans should be dry. Place pans on the radiant zones shown.
- Do not leave any wet or damp lids on the radiant zones.
- The glass ceramic surface and pans must be clean. Carefully remove any food remains (especially food containing sugar), dirt and other residues with the aid of a cleaning agent.
- Never cook food directly on the glass ceramic hob, but always use suitable pans.



CHILD LOCK SAFETY DEVICE



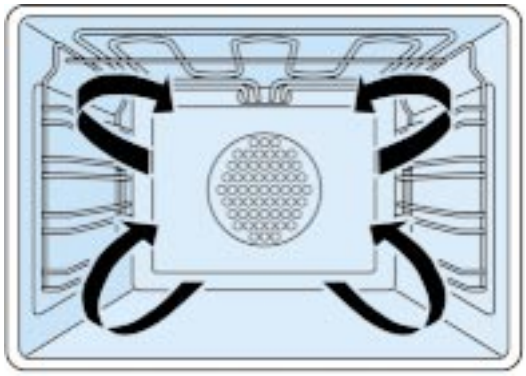
Child lock safety device
The oven is equipped with a "Child lock" safety device.



ACTIVATION AND USE OF THE SAFETY DEVICE

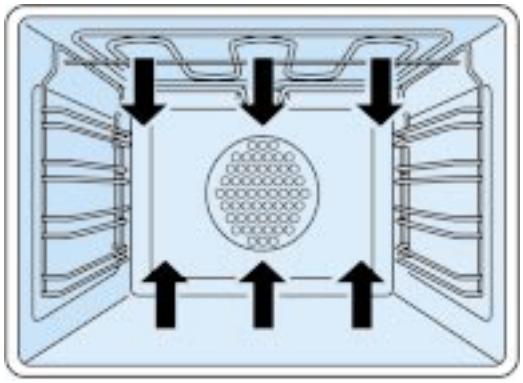
- **ACTIVATION:** Open the oven door and with a coin slacken screw B.
  Lever C moves to the L after screw B is tightened in position 1.
- **USE:** The door closes normally and is blocked by the safety device.
  To open the door move lever C to the R.
- **DEACTIVATION:** With the door open move lever C to the R and block it in this position by screwing screw B in position 2.

Circulating air system



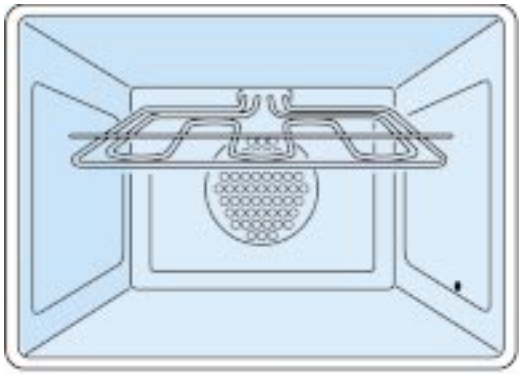
The air is drawn in through openings in the back oven wall, heated and re-injected inside the oven chamber. The circulating air function assures uniform and intensive heat distribution and permits simultaneous cooking on all three oven levels. The temperatures required are lower than those for traditional radiant heat ovens (see "Temperature selection").

Upper and lower heating



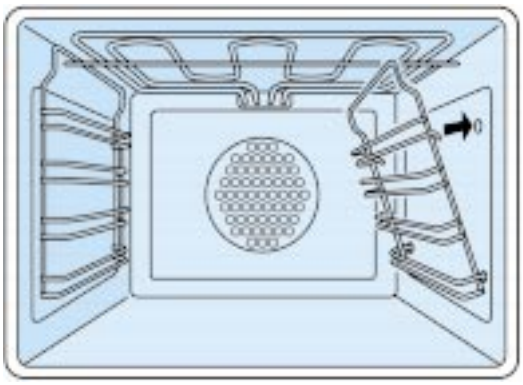
Inside the oven the heating elements are located under the top and under the bottom. Heat is supplied by radiation.

GRILL



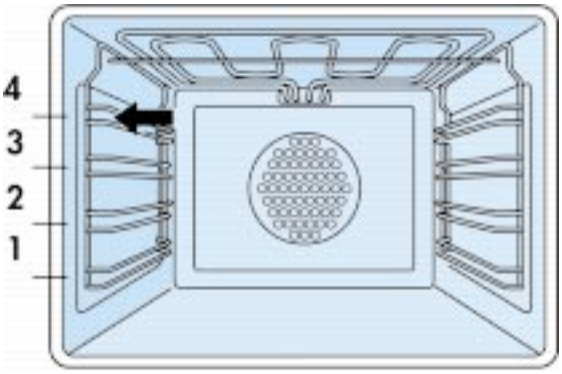
The grill has a hinge system which allows it to be lowered to allow proper access when cleaning the oven ceiling.

Side racks



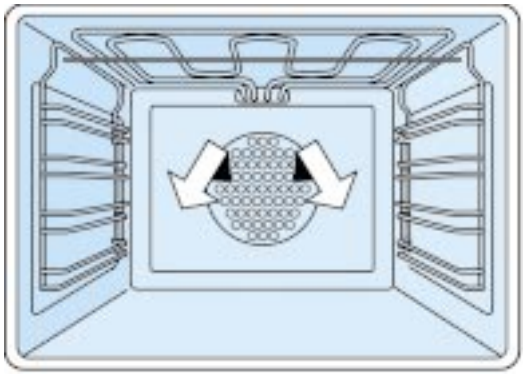
The side racks can be removed easily; push the racks upwards gently and detach them from the oven wall. Remove the racks when lowering the grill heating element to clean the oven ceiling.

Side racks



The oven has two removable side racks for four levels. They provide support for the drip tray, baking tray and grid, which slide between the two steel guides on either side of the oven, at the same height. This system prevents food tipping out when it is being taken out of the oven. See the tables to choose the levels for cooking and grilling.

Fat filter

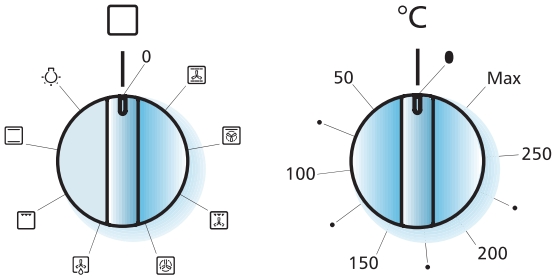


The fat filter avoids the circulating air fan becoming dirty when roasting, grilling, etc.

Use the fat filter only when it is strictly necessary, i.e. remove it when using the oven for baked dishes, mount it when roasting and grilling.

USING THE OVEN

Switching on and off



To switch the oven on and off turn the function control knob ▢ and the temperature control knob °C to the required positions.

The function control knob ▢ can be turned in either direction.

On switching on turn the temperature control knob °C to the right to the temperature required and on switching off turn it to the left, position ●.

Preheating

Preheating the oven is unnecessary when preparing baked foods or roasts. Oven preheating is recommended, however, for sponges and dishes with shorter cooking times (e.g. biscuits). Consult the cooking and baking time tables.

Selecting the temperature for circulating air cooking

The temperatures required are generally between 20°C and 40°C lower than when cooking with natural convection (heat only from above and below).

Summary table
Cooking functions and temperatures

The following table shows cooking modes and temperatures for oven and grill cooking.

	Control knob	
	Temperature °C	**Cooking function**
Switched off	●	0
Oven light	●	
Heating from below and above	●-250	
Grill	●-200	
Defrosting	●	
Circulating air	●-250	
Circulating air with grill	●-200	
Keeping warm/ warming	●-150	
Heating from above and below with circulating air	●-250	

Energy saving

You can utilise residual heat by setting the control knob to "0" for approximately 5 or 10 minutes to finish nearly all types of cooking. You can also cook side dishes, such as potatoes, rice or vegetables, together with the meat course.

USING THE OVEN

OVEN LIGHT

To switch on the oven light turn the function control knob ☐ to ☼ (the knob can turn in either direction).

MULTI-FUNCTION OVEN

CONVENTIONAL COOKING AND ROASTING WITH HEATING FROM BELOW AND ABOVE

In this position the lower and upper heating elements are switched on.
The heat is distributed through natural radiation and the thermostat temperature is set between 50°C and 250°.
The oven should be preheated.

Tip:
This setting is particularly recommended for all baking which requires strong heat from below, such as fruit pies, bread and pizzas, but also for roasts and poultry.

GRILLING

In this position the electrical infrared heating element is switched on. Heat is distributed by radiation.
Close the oven door and turn the thermostat control knob to **200°C max**. Maximum time of operation: 30 minutes.
For use, see the "GRILLING" section.

RECOMMENDATIONS FOR USE:
This setting is recommended for gratins and short browning of e.g. onion soup, toast and sausages.

WARNING: During grilling the oven door becomes very hot. Keep children away!
The grill should not be used for more than 30 minutes at a time.

DEFROSTING FROZEN FOODS

In this position only the oven fan is switched on. The thermostat must be set to "●"; other settings will have no effect. Defrosting takes place with ventilation only, without heating.

Recommendation:
With this position deep-frozen food can be defrosted quickly: 1 kg of food needs about one hour. The time required depends on the size and type of food.

CIRCULATING AIR AND HEATING FROM THE BOTTOM AND TOP

In this position the cross-shaped heating element and the fan are switched on. The heat is distributed by air radiation, and the thermostat temperature can be set between 50° and 250°C. The oven must not be preheated.

Recommendation:
This setting is recommended for baking on several levels, e.g. biscuits, small cakes, but also for roasting beef, pork, lamb, etc.

CIRCULATING AIR-INFRARED-GRILL

In this position the infrared grill and the fan are switched on. The heat is distributed throughout the oven by radiation and the fan. Turn the control knob to set the temperature between **50° and 200°C max.**, for a maximum of 30 minutes. For use see the "Grilling and Browning" section.

RECOMMENDATIONS FOR USE:
For quick preparation of crisp and juicy foods, such as veal steak, steak, hamburger, etc.

WARNING: During this cooking process the oven door becomes very hot. Keep children away!

KEEPING FOOD WARM AFTER PREPARATION OR SLOW REHEATING OF MEALS

In this position the heating from above, the cross-shaped heating element and the fan are switched on. The heat is distributed through air radiation and the upper part of the oven is hotter. The thermostat temperature is set between 50° and 150°.

Recommendation:
This setting is recommended for food which requires thorough cooking. It keeps food prepared by roasting, baking or grilling warm, and can also heat prepared meals slowly.

CIRCULATING AIR AND HEATING FROM THE BOTTOM AND TOP

In this position the heating from above and below and the fan are switched on. The fan gives better distribution of the heat from above and below. The thermostat temperature is set between 50° and 250°C.

Recommendation:
This setting is particularly recommended for large pieces or large quantities which should be cooked through evenly, e.g. rolled roasts, turkey, legs, cakes, etc.

TIPS FOR SPECIAL DISHES

Preserving
To preserve food, seal the containers hermetically as follows:

a. Set the function control knob to .
b. Set the temperature to 185°C and preheat the oven.
c. Fill the drip tray with hot water.
d. Place the hermetic containers on the drip tray so that they do not touch. Wet the container lids and then close the oven door and decrease the thermostat temperature to 135°C.

If small air bubbles start to form in the containers, the preserving process has started; now switch off the oven and leave to cool.

GRILLING AND BROWNING

Perfect grilling can be obtained even without a spit (position), because the hot air cooks the food on all sides. Turn the thermostat control knob to 175°C and preheat the oven; then put the food on the baking tray. Close the oven door and turn the thermostat control knob to between 50° and 200°C max, until the food is browned.
Before the end of cooking put pats of butter on the food so that it becomes brown.

Roasts
For traditional roasts allow the meat to cook evenly. Make sure the temperature is between 180° and 200°C and remember that the cooking time depends on the quantity and type of meat.

Simultaneous cooking and roasting of different food

Set the function control knob to to cook and roast different kinds of food at the same time. For example, you can grill fish or meat at the top of the oven while baking a cake at the bottom, without any risk of contamination of flavour or aroma.

For this type of cooking observe the following basic rules:

– The temperatures required to cook the different meals must be roughly the same and the difference should not be more than 20°-25°C.
– Cooking times may differ. This oven function allows considerable energy saving.

USING THE OVEN

GRILLING
Turn the control knob to position and the thermostat to **200°C max**.

Make sure that the food or roast is positioned as close to the grill as possible.
Slide the drip pan under the roast to catch the fat and roast juices.
The grill should not be used for more than 30 minutes at a time.

Grill with the oven door closed.

Sterilising
Use normal commercially available hermetic jars when sterilising in the oven. Bottles, enamelled metal containers and other hermetically sealed containers must first be sterilised in a steriliser. Meat, sausages and fruit or vegetable conserves such as stewed apple or tomato puree must be prepared in a steriliser.

To sterilise in the oven, proceed as follows:

- Carefully prepare the hermetic containers and rubber seals.
- The containers must be all the same size and they must be filled to the same height. Do not use excessively tall containers because the lid may not hold.
- Fruit preserves can be filled to 2 cm from the top of the container. Vegetable preserves should be filled no higher than 5 cm from the top.
- Moisten the rubber seals and place them on the containers.
- Place the lids on and then tighten them firmly.
- Set the function control knob to and the temperature knob °C to 170-180°C. Preheat the oven.
- Put the drip tray on the lowest guides in the oven.
- Place the containers on the drip tray and make sure that they do not touch.
- Pour 1 litre of water into the drip tray.
- By means of the control knob °C lower the temperature to 150-160°C.
- After between 50 and 70 minutes, air bubbles will begin to rise inside the containers. For fruit sterilising, switch off the oven at this stage. For vegetable sterilising, lower the temperature to 125-150°C for an additional 60 to 90 minutes.
- Respect the following sterilising times:

Berries	10-15 minutes residual heat
Fruit with stones	15-20 minutes residual heat
Fruit with pips	30 minutes residual heat
Vegetables	30 minutes residual heat

- Remove the clips from the containers after 24 hours.

USING THE ELECTRONIC PROGRAMMER

The automatic electronic programmer can be used to switch the front left radiant zone and/or the oven on and off.

Description of the keys:

- Timer
- Cooking time
- End of cooking time (hours)
- Manual process, leave current program
- **+** Increase current value
- **-** Decrease current value, switch alarm signal on

Description of the light signals:

AUTO – flashing – Programmer switched to automatic or not programmed (the oven cannot be switched on).

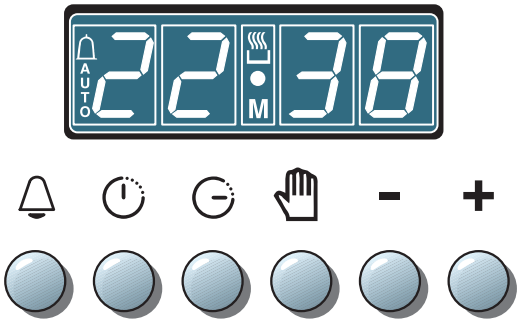
AUTO – light steady – Programmer switched to automatic or semi-automatic, program given.

Programmer switched to manual or cooking process controlled by the programmer.

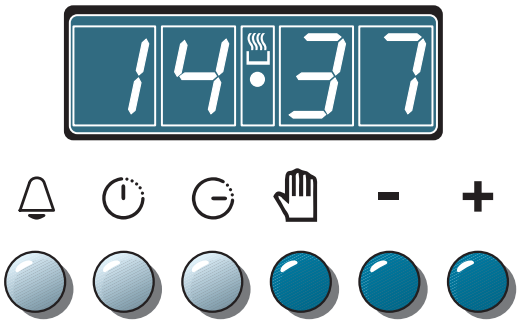
Timer on

and **AUTO – flashing with alarm signal –** programmer mistake (cooking time longer than end of cooking).

Note: the program is very easy to set; the functions required are chosen with the corresponding symbols and then the time is set by pressing the **+** and **–** symbols within 5 seconds. If there is a power cut the programmer is put back.



(10.1)



(10.2)

ELECTRONIC CLOCK (Fig. 10.2)

The programmer has an electronic clock with bright figures which show the hour and minutes. When the appliance is switched off or if there is a power cut three zeros flash on the programmer display.
To set the clock press first key and then keys **+** or **-**, until the right time is set (Fig. 10.2).
Another possibility is to press both keys and and also key **+** or **–** at the same time.

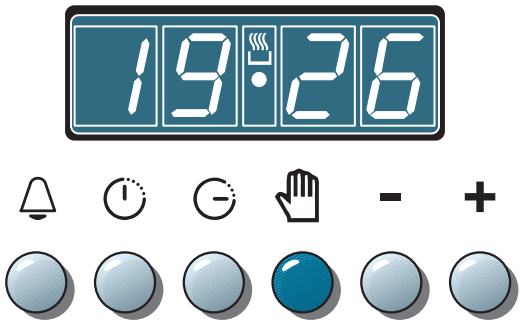
Note: Setting the clock time deletes previous programming.

USING THE ELECTRONIC PROGRAMMER

NORMAL COOKING WITHOUT PROGRAMMER (Fig. 10.3)

To use the appliance on manual, also without programmer, the flashing letters **AUTO** must be cancelled by pressing key ✋ (**AUTO** is switched off and symbol is switched on – Fig. 10.3).

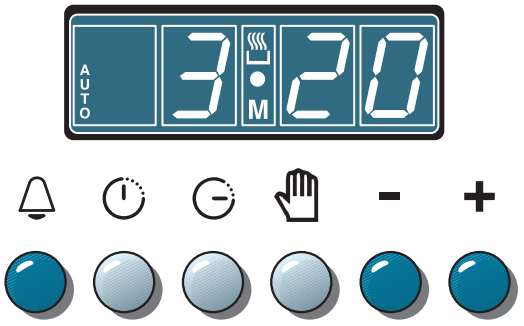
Warning: When **AUTO** shines steadily (means a cooking program was entered), the program is cancelled by pressing key ✋ and the appliance switches to manual.
When the oven is switched on, it must be switched off manually.



(10.3)

ELECTRONIC TIMER (Fig. 10.4)

The timer program consists of a signal which can be set to a maximum of 23 hours and 59 minutes.
When **AUTO** flashes, press key 🔔.
To enter the time press key † and key **+** or **-**, until the time required is shown on the display (Fig. 10.4).
When setting is complete the time is shown on the display and symbol 🔔 is lit up.
At the same moment the time starts and can be shown on the display at any time, when key 🔔 is pressed.
When the time has started symbol 🔔 goes out and the intermittent signal sounds; this can be switched off by pressing any key.



(10.4)

SETTING THE SIGNAL FREQUENCY

Three different ways of setting the signal tone are available by pressing key **-**.

USING THE ELECTRONIC PROGRAMMER

SEMI-AUTOMATIC COOKING

With this function the appliance can be switched off automatically after the cooking time required. There are two ways of setting semi-automatic cooking.

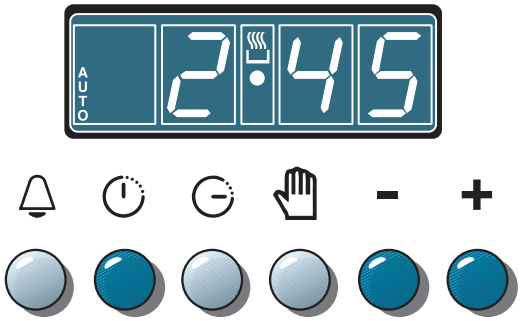
1. Set the cooking time by pressing key ⏲ and key **+** or **−** (Fig. 10.5). (Key **+** increase, key **−** decrease).

or

2. Set the end of cooking by pressing key ⏲ and key **+** or **−** (Fig. 10.6). (Key **+** increase, key **−** decrease). **AUTO** and symbol *End* are lit up.

Then set the temperature and the cooking program with the corresponding switch and the thermostat (see corresponding section).
The appliance is now switched on and switches off automatically when the time required is reached.
During cooking symbol remains switched on and the time remaining until the end of cooking can be read by pressing key ⏲.

The cooking program can be cancelled at any time by pressing key .
When cooking is complete the appliance switches off and symbol and **AUTO** flashes and the signal sounds; the signal can be switched off by pressing any key.
Set the switch and the thermostat knob to 0 and set the programmer to "manual" by pressing key .



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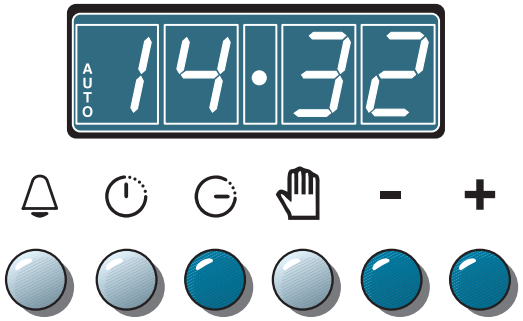


(10.6)

USING THE ELECTRONIC PROGRAMMER

AUTOMATIC COOKING (Fig. 10.7-10.8)

To cook food automatically in the oven and on the radiant zones the following steps are necessary:
1. Set the length of cooking time.
2. Set the end of the cooking process.
3. Set the temperature and cooking program.

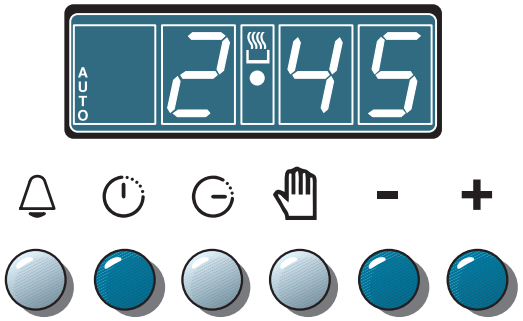
Proceed as follows:

1. Set the length of cooking by pressing key ⏲ and key **+** or **−** (Fig. 10.7). (Key **+** increase, key **−** decrease). **AUTO** and symbol ♨ are lit up.

2. Set the end of cooking by pressing key ⏲ and key **+** (fig. 10.8) (the cooking time is added to the clock time). If the time required is exceeded, it can be set back by means of key **-**.

When the setting is ended switch symbol ♨ off.
If after the setting **AUTO** flashes and a signal sounds this means that there was a mistake in the programming, because the length of cooking has been set wrongly in relation to the clock time.
In this case correct the end of cooking time or the length of cooking; perform the steps described above again.

3. Set the temperature and cooking program with the corresponding switch and the thermostat knob (see corresponding section).
Only the oven is programmed; it switches on automatically at the right time and switches off again after the set time.
During cooking symbol ♨ is lit up.
The time remaining until the end of cooking can be read by pressing key ⏲.



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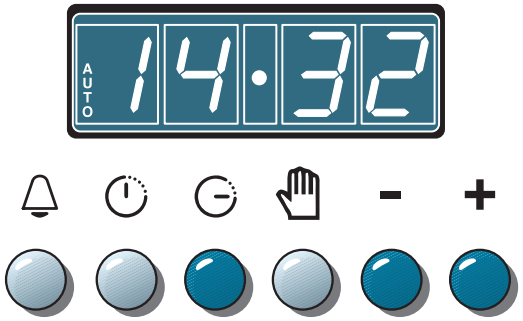


(10.8)

The cooking program can be cancelled at any time by pressing key ✋.
When cooking is complete the appliance switches off and symbol ♨ and **AUTO** flashes and the signal sounds; the signal can be switched off by pressing any key.
Set the switch and the thermostat knob to 0 and set the programmer to "manual" by pressing key ✋.

Warning: If there is a power cut the clock switches back to 0 and the programming is cancelled. In a power cut three zeros flash on the display.

CLEANING AND MAINTENANCE

CLEANING THE GLASS CERAMIC HOB

- If the hob is cracked or otherwise damaged by falling objects etc., disconnect the electrical supply cable and call the After-Sale Service.
- Clean glass ceramic hob when the radiant zones have cooled down. The individual radiant zones must be cleaned before use. To clean use a soft cloth or sponge.
- Use a scraper to remove stubborn food remains (for this observe the enclosed instructions).
- Never use scouring powder, but use special products for cleaning glass ceramic hob.

CLEANING THE OVEN AND ACCESSORIES

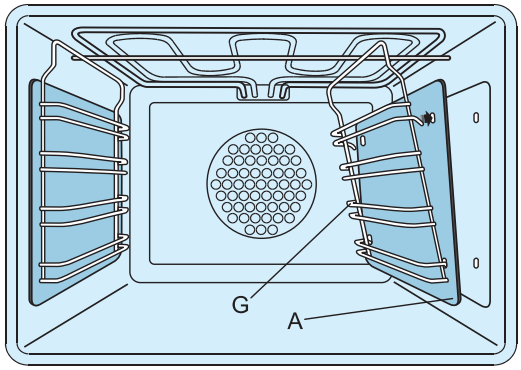
- After each use, allow the oven to cool and then clean it. This precaution eliminates the risk of burning food residues the next time the oven is used.
- Do not use scouring powder. To remove accumulated dirt, use a commercially available cleaner and follow the manufacturer's instructions.
- Clean outer surfaces of the cooker with a damp cloth and hot water. Do not use scouring powder under any circumstances.
- Clean the oven door window and the light cover with washing-up liquid.
- The accessories can be washed in a dishwasher or by hand, using a specific oven detergent.
- After prolonged use of the oven condensation water forms inside, around the door and the gasket. Dry it thoroughly.

SIDE RACKS

- Hang up the side racks "G" on the oven walls interposing the catalytic panels "A".
- Slide in, on the guides, the shelf and the tray etc.

USE AND MAINTENANCE OF THE SELF-CLEANING CATALYTIC PANELS

The self-cleaning panels are coated in a special microporous enamel which absorbs and automatically eliminates spatters of oil and grease during normal cooking above 200°C.
If, after cooking very greasy foods, the panel is still dirty, run the oven empty at maximum temperature for approximately 30 minutes.
These panels do not reguire cleaning but periodically it is nevertheless a good idea to take them out and dust with a soft damp cloth.
Do not wash or clean with abrasive products or products containing acids or alkalis.
The side panels are reversible and can be turned round and fitted on the other side when the microporous enamel is worn.



CLEANING AND MAINTENANCE

GRILL-HEATING ELEMENT

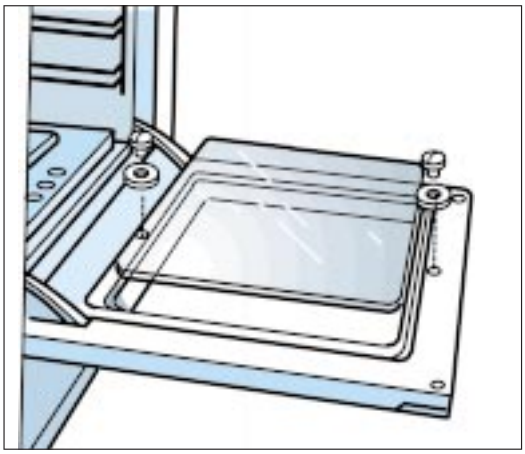
- No cleaning is necessary, because it is self-cleaning.

FAT FILTER

- After each use, clean the filter in warm water and washing-up liquid, or in the dishwasher.

OVEN DOOR

- The inner pane can be removed for cleaning; unscrew the side fixing screws.



Do not use a steam cleaner because the moisture can enter the appliance and make it unsafe.

CHANGING THE OVEN LIGHT

1. Disconnect the electrical power supply (for example, by switching off the main power switch).
2. Unscrew the light cover
3. Fit a new bulb.
4. Refit the cover.

Note:
Use only heat-resistant (up to 300°C) bulbs with 15 W/ 230 V/ type E-14. Spare bulbs can be ordered from Customer Service.

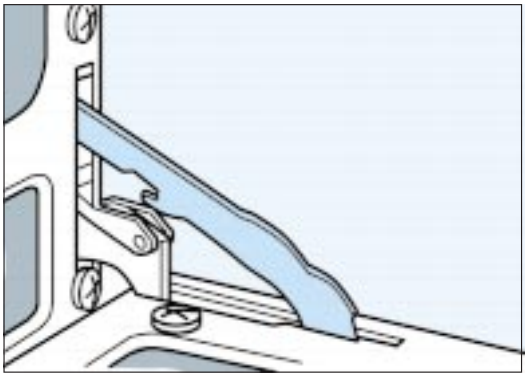
Before any cleaning or maintenance make sure that the appliance is switched off.

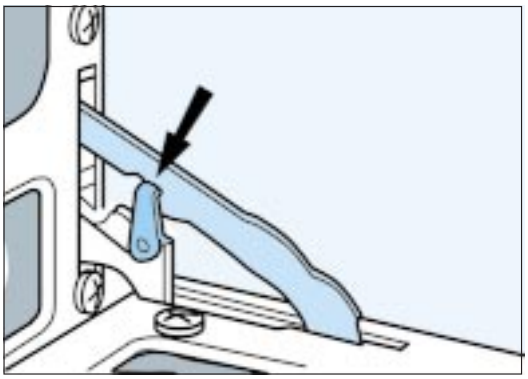
CLEANING AND MAINTENANCE

DISMANTLING THE OVEN DOOR

Please operate as follows:

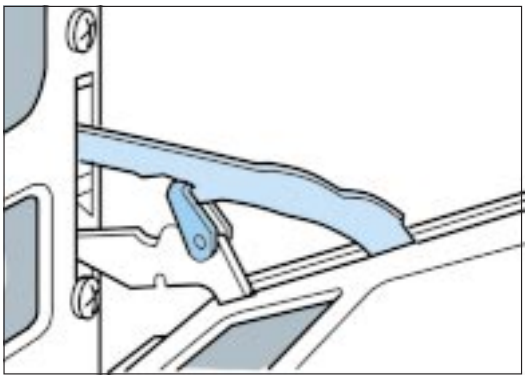
- Open the door completely.
- The swivel retainers of the left and right hinges are pivoted upwards.
- Lift the oven door. The notch on the bottom of the hinge part will disengage.
- Pull the oven door forwards; the hinges come out of the slot.

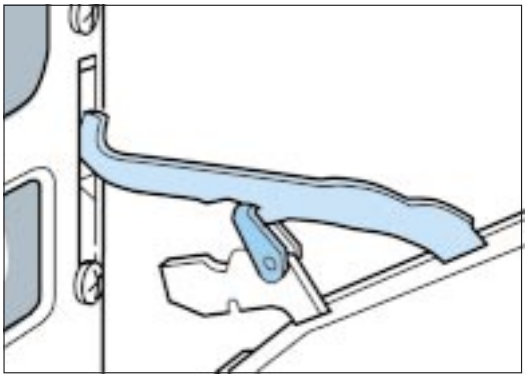




DOOR ASSEMBLY

- To mount the oven door follow the dismantling procedure in reverse order (proceed as shown in the figure).





TROUBLE-SHOOTING GUIDE

1. Radiant zones not working

Check:
- that the corresponding control knob is on the required temperature setting;
- that the appliance is switched on.

2. Oven not working.

Check:
- that the function control knob is turned to the required position;
- that the temperature control knob is turned to the required position;
- that the appliance is switched on.

3. Oven light not working.

Check:
- that the appliance is switched on;
- that the bulb has not burnt out (if it has, change it).

AFTER-SALES SERVICE

Before you contact the After-sales Service:

- Check whether you can deal with the problem without help (see "Troubleshooting").
- Connect the appliance to the power supply again to see if the problem persists.
- If the problem persists, call in the After-Sales Service.

When you call the After-Sales Service, please provide the following details:

- A brief description of the fault;
- The cooker's exact SERVICE-number)
- Your complete address; including Post Code;
- Your telephone number and local dialling code;
- Time when you can be contacted.

SERVICE 0000 000 00000

The service number can be seen on the bottom left-hand side when you open the oven door.

INSTALLATION

GENERAL INFORMATION

1. The cooker is built in compliance with applicable safety regulations and national/international EU directives.

2. The cooker must be installed by a licensed electrician in compliance with the laws in force in your country and observing the instructions supplied by the manufacturer.

3. Remove all packing material from around and inside the cooker.

4. Screw the 4 feet in the holes provided on the bottom of the appliance and adjust their height.

ELECTRICAL CONNECTION

Before making the electrical connection:

- Check that the mains voltage coincides with the voltage shown on the appliance data plate. The data plate is visible at the bottom right of the appliance when you open the oven door.
- Ensure that the electrical system is earthed in compliance with the law.

Important

- Fit an all-pole ON-OFF switch between the appliance and the power supply with minimum contact distance of 3 mm (power switch, overload cut-out or relay).

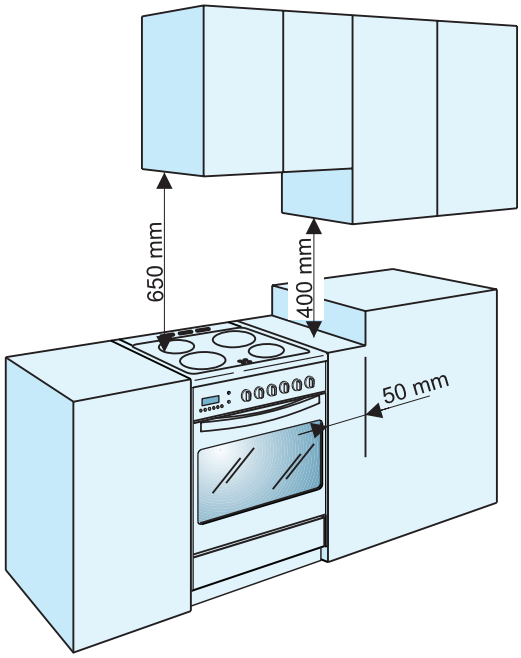
The CE-marking refers to application of the following EU directives:

- 90/683; 73/23 (low voltage directive) and later amendments;
- 89/336 (electromagnetic compatibility) and amendments.

INSTALLATION

This appliance has type "Y" overheating protection so that it can be installed in a cabinet.

The adjacent walls of other kitchen units should be made of heat-resistant material.



INSTALLATION

MAINS CONNECTION

1. The mains socket must be behind the cooker; the distance between the appliance feet and the connection point must be approximately 110 mm.
2. As minimum requirement use a H05RR-F type cable (minimum length 800 mm). Refer to the following chart for wire size, number and connection method.

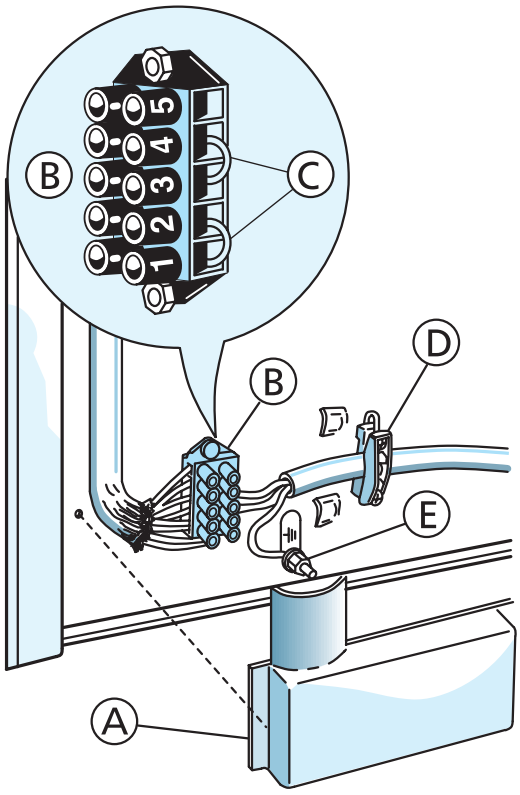
Heating element voltage 230V ~.

Voltage	Number and diameter of wires	Electrical connection
230 V ~ + ⏚	3 x 4 mm²	L N ⏚
230 V 3 ~ + ⏚	4 x 2,5 mm²	R S T ⏚
400 V 3N ~ + ⏚	5 x 1,5 mm²	R S T N ⏚
400 V 2N ~ + ⏚	4 X 2,5 mm²	R S N ⏚

3. If the socket is not immediately behind the cooker, a special connection is required. The power cable length must be adjusted as required. Observing the voltage shown on the appliance data plate, make the connection in accordance with the above indications. Make the earth connection to terminal ⏚.
4. Before turning the appliance on, check the voltage of the power lines using a suitable measurement device.
5. **Warning:**
   All repairs must be carried out when the cooker is disconnected from the power supply (e.g. by switching off the main power switch).
   Make sure that the neutral wire (Mp, N) is connected to the correct numbered terminals and that the earth wire is securely attached (the earth wire has yellow and green stripes).
6. **Once the cooker has been installed, the switch or socket must always be accessible.**

CONNECTING THE POWER CABLE

1. Remove cover "A" from the back of the cooker.
2. Connect jumpers "C" to terminal block "B".
3. Thread the connection cable through cable clamp "D" and secure it.
4. According to the diagram connect each phase to terminal block "B" and connect the earth wire to terminal "E".
5. Refit cover "A".



Earthing the appliance is required by law. The manufacturer assumes no responsibility for damage caused by failure to observe this regulation.

TABLES

The cooking times indicated are approximate; the temperature can be increased or decreased depending on the starting temperature of the food to be cooked, its size, etc. First set the lower temperature indicated, then the higher one if necessary.

Levels A, B, C and D are (from the top)

1. Confectionery	Static/Fan function		Static function		Cooking times [Hours:min]*
	Temperature [°C]	Shelf position	Temperature [°C]	Shelf position	
Confectionery					
Kouglof	150 ÷ 160	C	160 ÷ 190	D or C	0:55 ÷ 1:15
Biscuits	preheat the oven		preheat the oven		
	150 ÷ 160	C	160 ÷ 180	D or C	0:30 ÷ 0:45
Pastry	170 ÷ 180	C or B	200 ÷ 220	D or C	0:15 ÷ 0:30
Fruit cake	160 ÷ 170	C or B	180 ÷ 210	D or C	0:45 ÷ 1:00
Cheese cakes	140 ÷ 160	C or B	170 ÷ 190	D or C	1:00 ÷ 1:30
Croissants	150 ÷ 170	C	180 ÷ 200	C	0:25 ÷ 0:40
Bread	if necessary preheat		230 preheat the oven		
	180 ÷ 200	C	200 ÷ 230	C	0:50 ÷ 1:10
Confectionery to be cooked on baking tray					
Cake with thick trimmings					
1 layer	160 ÷ 180	B	180 ÷ 200	C or B	0:30 ÷ 0:45
2 layers	150 ÷ 170	C and A	-	-	0:40 ÷ 0:55
3 layers	150 ÷ 170	D; B; A	-	-	0:40 ÷ 1:00
Fruit cake					
1 layer	150 ÷ 170	B	180 ÷ 200	C or B	0:30 ÷ 0:45
2 layers	if necessary preheat				
	150 ÷ 170	C and A	-	-	0:35 ÷ 0:50
Rolled biscuits	preheat the oven		preheat the oven		
	160 ÷ 180	C or B	190 ÷ 210	C	0:10 ÷ 0:20

2. Cooking meat and fish	Grill with fan function		Static function		Cooking times [Hours:min]*
	Temperature [°C]	Shelf position	Temperature [°C]	Shelf position	
Meat					
Boneless roast (1 kg)	140 ÷ 160	C	175 ÷ 200	C	1:40 ÷ 2:20
Roast with rind (1 kg)	160 ÷ 170	C	190 ÷ 210	C	1:40 ÷ 2:20
Roast beef	150 ÷ 170	C	190 ÷ 210	C	1:00 ÷ 1:30
Meat loaf (1/2 kg)	140 ÷ 160	C	190 ÷ 210	C	1:00 ÷ 1:10
Roast with bone (1 kg)	150 ÷ 160	C	175 ÷ 200	C	2:00 ÷ 2:40
Chops	150 ÷ 160	C	180 ÷ 200	C	1:20 ÷ 1:50
Poultry					
Chicken	160 ÷ 180	C	190 ÷ 210	C or B	1:00 ÷ 1:30
Duck (1/2 kg)	160 ÷ 170	C	190 ÷ 210	C	1:50 ÷ 2:10
Goose	140 ÷ 160	C	180 ÷ 200	C	2:30 ÷ 3:00
Fish					
Whole fish up to 2 kg	150 ÷ 170	C or B	200 ÷ 220	C or B	0:45 ÷ 1:00
Steam cooking up to 2 kg	-	-	180 ÷ 190	C	0:35 ÷ 1:00
Game and roasts in a pan					
Depending on the food	180 ÷ 230	D or C	200 ÷ 230	D or C	0:50 ÷ 2:00
Gratinating	230 ÷ 250	C or A	250	B or A	0:15 ÷ 0:30

* The cooking times refer to a meat temperature of 10°C.
Bigger roasts and frozen meats require a longer cooking time.

TABLES

Put the drip tray in the oven as indicated in the grill section.
Preheat the grill for 5 minutes.
Often the first side of the food needs longer cooking than the second.

3. Grill	Temperature [°C]	Shelf position	Cooking time [min]
Meat			
Rump steak, 200 g	250	A	5 ÷ 8 per side
Steak, fillet up 2.5 cm thick	250	A	7 ÷ 9 per side
Steak, ficker fillet	250	B	10 ÷ 15 per side
Thin fillet	225 ÷ 250	B	12 ÷ 15 per side
Hamburger	225 ÷ 250	A	6 ÷ 8 per side
Liver (in slices)	225 ÷ 250	A	5 ÷ 7 per side
Chicken thighs	210 ÷ 250	B	15 ÷ 20 per side
Roast beef, 500 g	210 ÷ 225	B	15 ÷ 20 per side
Chicken (half)	200 ÷ 225	B	20 ÷ 25 per side
Fish			
Mackerel	200 ÷ 220	B	6 ÷ 10 per side
Herring	200 ÷ 225	B	5 ÷ 8 per side
Fillets	225 ÷ 250	A	6 ÷ 8 per side
Gratinating			
Toasted cheese sandwich	225 ÷ 250	B or A	5 ÷ 8
Onion soup	225 ÷ 250	B	6 ÷ 8
Fruit and vegetables			
Bananas (halved)	210 ÷ 225	A	5 ÷ 7
Stuffed tomatoes	225 ÷ 250	A	6 ÷ 8

TABLES

4. Fan cooking	Temperature [°C]	Shelf position	Cooking time [Hours:min]
Defrosting			
Chicken	50	C or B	1:20 ÷ 1:35
Confectionery	150 ÷ 170	C or B	0:05 ÷ 0:20
Pre-cooked dishes	150 ÷ 170	C or B	0:30 ÷ 0:50
Drying without changing colour	100 ÷ 120	-	-
Bread, pizza (respect the degree of resistance at the heat declared by the manufacturer).	190 ÷ 220 Pre-heat I temperature regulation	B – D	0:20 ÷ 0:25
Biscuits, puff pastry, kouglof	140 ÷ 160 Pre-heat I temperature regulation	C or B	0:16 ÷ 0:20
Croissants, defrosting frozen products (pre-cooked food), sterilise	150 ÷ 170 Pre-heat I temperature regulation	B – D	0:18 ÷ 0:22
Cheese cake, main dishes and confectionery which does not require a high temperature	140 ÷ 160	C or B	1:00 ÷ 1:30
Meat			
Boneless roast (1 kg)	140 ÷ 160	C	1:40 ÷ 2:20
Meat loaf (1/2 kg)	140 ÷ 160	C	1:00 ÷ 1:10
Roast with bone (1 kg)	150 ÷ 160	C	2:00 ÷ 2:40
Chops	150 ÷ 160	C	1:20 ÷ 1:50
Fish			
Whole fish up to a 2 kg	150 ÷ 170	C or B	0:45 ÷ 1:00
Steaming up to 2 kg	150 ÷ 160	C	0:35 ÷ 1:00
Game and roasts in a pot			
Depending on the food	180 ÷ 230	D or C	0:50 ÷ 2:00

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